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WHOLESALE PRICE LIST

of High-Class Vegetable Seeds for Spring Season of 1918

W. E. DALLWIG, 34 JUNEAU AVE., MILWAUKEE.

SPECIAL CONDITIONS OF SALE.— Owing to the unfortunate conditions prevailing throughout the world, with the attending uncertainties of deliveries and costs, all prices are subject to change without notice. Varieties not priced we do not expect to be able to supply this season, though we are retaining the descriptions of them in the catalog.

We give no warranty, express or implied, as to description, purity, productiveness, or any other matter of any Seeds, Bulbs, or Plants we send out, and we will not be in any way responsible for the crop. If the purchaser does not accept the goods on these terms, they are at once to be returned. W. E. D.



HIGH-GRADE VEGETABLE SEEDS

Neither trouble nor expense is spared in the production, maintenance, and careful selection of these stocks, to obtain the highest possible quality, and to produce strains that shall meet the various requirements of the most exacting trade. Most of these stocks are the result of many years' continuous selection and crossing by some of the largest and most successful plant breeders in the world, and, we think, represent the best in their various types.

FOR PRICES SEE END OF VEGETABLE SEED SECTION OF THIS CATALOG

Asparagus

Asparagus may be grown either from seeds or plants, the latter method being the quicker and easier one. Seed should be sown in light, rich, sandy soil, in rows 15 inches apart, and 1½ inches deep, the plants afterwards thinned to stand about 3 inches apart. It is well to apply liquid manure between the rows of young plants. In setting plants, use one or two year old roots, as these invariably produce larger and more numerous shoots than older plants, and yield a profitable crop for a longer period. Spade or plow deeply the area of the proposed bed in late fall or early winter, and spread a good compost of well-rotted manure broadcast. In the spring work this into the ground and harrow the surface carefully.

Spring is the best time to plant asparagus. As early as the condition of the ground permits, dig trenches 3 feet apart and 8 to 12 inches deep. Into these furrows set the plants 15 to 18 inches apart. The rows should be run north and south, to secure the full benefit of the sunshine. Cover the plants with about 3 inches of light soil, thus leaving them in a depression, which will be gradually filled during the summer. Keep down the weeds and cultivate the soil frequently during the summer. In autumn, after the tops are fully matured, they should be cut and burned.

Early in the spring of each year, after the plants are old enough to cut, there must be a ridge made over the rows, to blanch the shoots, if white asparagus are wanted. After cutting has ceased, either manure in the trench between the ridges, or harrow down the ridges and broadcast manure. Cutting should be done every day, and should cease in 6 or 8 weeks, to give the roots a chance to recuperate. As soon as the berries are fully colored, cut off the tops to avoid the drain upon the roots of maturing seed.

DISEASES AND REMEDIES:—Asparagus is subject to rust. It may be checked by spraying with Bordeaux after the cutting season is over, but the most effectual means of controlling the disease is by burning all affected stalks.

INSECTS:—The principal insect enemies of asparagus are two beetles. Dust with Slug Shot, and after the cutting season spray with Arsenate of Lead.

—**Bonvallet's Giant.** Produces the highest quality of white asparagus, outclassing all others. Vigorous and healthy, remarkably rust-resisting, and usually produces a year in advance of others. The cutting period is longer than with others, as the stalk-crowns do not divide until quite tall.

—**Columbian Mammoth White.** Gives a large yield of clear white shoots.

—**Conover's Colossal.** A standard sort, of deep green color; quality first-class.

Beans

There is hardly another vegetable which will give the amateur gardener a greater return from a given area of ground than beans. Beans are very sensitive to both cold and wet, and it is useless to plant them before the ground is dry and warm. Plant in rows, dropping the seed about 5 inches apart, in drills 3 inches deep and $2\frac{1}{2}$ feet apart. Hill the rows slightly to insure drainage. Cultivation should be frequent, but shallow, until the plants begin to bloom, but only when the foliage is dry, for if disturbed when wet, the vines will rust. One pound will plant 50 feet of drill. Plant every two weeks for a succession.

DISEASES AND REMEDIES:—Anthracnose is the worst disease of beans. It is caused by a fungus, and as a safeguard against increasing its ravages, do not cultivate, hoe, or pick beans while the vines are wet.

DWARF WAX PODDED VARIETIES

Arranged in their order of earliness

—**Improved Golden Wax.** This is one of the earliest and best dwarf sorts for the home market and private gardens. The plants are erect, compact, and very productive. The pods are of medium length, four and one-half to five inches, nearly straight, broad, flat, golden yellow, very fleshy and wax-like.

—**Sure Crop Wax.** An extra early, perfectly stringless, flat wax bean. Resembles Currie's Rust Proof, but is to be preferred to that variety because Sure Crop is stringless. We are therefore no longer listing the older sort. The pods are long and of golden yellow color, which they assume while still very small. Hardy and very prolific; seed black.

—**Michigan White Wax.** Briefly described, this is a white seeded Golden Wax, but in several vital features superior to that excellent sort. The vine is a little larger, more robust and vigorous; foliage a little heavier. The light golden, comparatively broad pods are produced in great abundance, and are uniform in size and color.

—**Wardwell's Kidney Wax.** One of the best early wax beans. It is almost entirely free from rust. The pods are long and showy, very tender, and of excellent quality, and assume a rich golden yellow color.

—**Davis Kidney Wax.** The most hardy and productive wax bean. The pods are long, white, straight, crisp, and tender. The vine is rustless and very vigorous, bearing the pods in clusters; seed kidney-shaped and white. For canning this is unexcelled on account of the purity of the pod and bean.

—**Hodson Wax.** The plants are well loaded with long, straight, handsome pods, which somewhat resemble those of the Davis Wax, but are plumper, straighter, and longer. While not of the excellent quality of the Golden Wax, or Wardwell Wax, this variety is very well adapted for market gardening purposes, on account of its productiveness and freedom from disease; late.

DWARF GREEN PODDED VARIETIES

—**Stringless Green Pod.** This is without doubt the most tender string bean in cultivation, even when the pod has become quite old, it still retains its stringless qualities. Early and very prolific; long, round, straight, thick, meaty pods, of rich deep green color, and of superior flavor.

—**Extra Early Refugee.** Has all the good qualities of the Late Refugee, and it is ready for market at least 10 days earlier.



BEANS—DWARF GREEN PODDED VARIETIES

- Longfellow.** Very handsome, nearly stringless, soft green pods, 7 to 8 inches long, straight and round, borne on very prolific vines.
- Late Refugee, or 1000 to 1.** Pods are round, green, waxy, absolutely stringless, and extra fine in flavor. This is the variety most largely used for pickling.
- Fordhook Bush Lima.** The only stiffly erect form of the potato lima. Branches freestyle, but with all the branches held upright. It bears tremendous crops. The plump, well-filled pods are twice as large as those of the Dreer's are, and the beans are also twice the size. Tender, juicy, and sweet, resembling in flavor the finer varieties of the tall, flat limas.
- Broad Windsor.** Esteemed as a shell bean. The pods do not set well in hot weather, so they should be planted very early or very late to escape the heat of summer. When in pod, break off the top of the plant to check the growth.

Mangel-Wurzel and Sugar Beet

The value of mangels for stock feeding cannot be over-estimated. The results from their use are clearly seen in the improved health and condition of animals, the increased flow and quality of milk from cows, and the saving in fodder. Yield enormously if the soil is rich, and can be grown at trifling cost. Both Mangels and Sugar Beets require deep, well-enriched soil. Sow in May or June in rows 2 feet apart, and 9 inches in the rows. Dig soon as frost occurs.

MANGEL-WURZEL

- Improved Mammoth Long Red.** The largest and most productive of all long red sorts. It is smooth skinned and fine grained, and very regular in size.
- Golden Tankard.** The tops are comparatively small. The roots are large, ovoid, but with bottom usually of larger diameter than top, light gray above ground, deep orange below. The flesh is yellow, zoned with white.
- Danish Sludstrup.** This Mangel has been awarded a first class certificate several times by the Danish government, the highest honor attained in agricultural circles in Denmark. Sludstrup is a long, reddish yellow root, but not as long as Mammoth Long Red, it grows more above ground, and is easily harvested.

SUGAR BEET

Sugar beets are not as heavy yielders as mangels, but they abound in saccharine matter.

- Vilmorin's Improved.** One of the richest sorts in sugar content. Will do better on new lands than any other, and contains, under favorable conditions, as high as eighteen per cent. of sugar.

—**Klein Wanzleben.** This is the variety which the analytical chemists of the German beet sugar factories have united in recommending as possessing the highest sugar-producing qualities.

- Giant Feeding Sugar Beet or Half Sugar Mangel.** By the same system of careful selection and breeding which has accomplished so much with the sugar beet, there has been established in the Giant Feeding Sugar a strain of beets which, while giving nearly as large a yield of easily grown and harvested roots as a crop of mangels, supplies a food of very much higher nutritive value. The roots are of light bronze green above ground, grayish white below, with white flesh.



Beet

Sow as early in the spring as the ground can be worked, and every two weeks thereafter for a succession. The soil should be a light, sandy loam, well enriched with stable manure, and plowed and harrowed until very fine. Sow in drills twelve to fifteen inches apart, pressing the soil firmly over the seed, and when well up, thin to from four to six inches. Hoe often, giving shallow cultivation. If wanted very early, sow such sorts as Extra Early Egyptian and Crosby's Egyptian in hotbeds and transplant. For general crop, sow about the middle of May. For winter use, sow in June, to mature late in the season. The roots are stored in a cellar and covered with sand or sandy soil to prevent wilting.

Arranged in their order of earliness.

—**Extra Early Egyptian.** The best variety for forcing, and excellent for first-early crop out of doors, being very early, with small top. Flesh dark red, zoned with a lighter shade, firm, crisp, and tender. Moderately thick, a little rounded on top, flat underneath.

—**Early Wonder.** A new beet, as early as Crosby Egyptian, more nearly globe-shaped, with very slim tap root. Color an unusually deep rich blood crimson.

—**Crosby's Egyptian.** A selection from that standard market beet, Extra Early Egyptian, retaining the earliness of the parent stock and having added thickness, giving it a more handsome shape. Very small tap root, deep rich color, splendid quality and very rapid growth. Much in demand by market gardeners for forcing.

—**Detroit Dark Red.** Its small, upright growing tops, early maturing, and the splendid shape and color of the roots make it popular with everyone. Leaf-stem and veins dark red, blade green; roots globular or ovoid, and very smooth; color of skin dark blood-red; flesh deep vermillion-red, zoned darker; very tender, crisp and sweet, and remains so for a long time. Our strain of this splendid beet is the finest and truest to be had.

—**Chicago Market.** A most perfect dark blood-red kind; even the leaves are of the darkest glossy red, almost black. It is of turnip shape, good size, smooth, with small tops, and fine small tap root.

—**Half Long Blood.** Splendid winter sort, rich dark red, very sweet and tender.

Swiss Chard or Spinach Beet

Also called Cut and Come Again Spinach. The leaves are used for greens the same as spinach or beet tops; they are equal in quality and easier to prepare than spinach, and far superior to beets. It can be used all summer, when spinach is not available. Later the leaves grow very large, with broad, flat, pure white stems and mid-ribs, which may be cooked like asparagus.

—**Zurich.** Yellowish green, fine curled.

—**Giant Lucullus.** A moss curled, yellowish green sort with very large leaves.

Brussels Sprouts

Brussels Sprouts are little cabbages, which spring in considerable numbers from the main stem. They have a very delicious flavor, and ought to be more generally planted. Sow seed about May 15th; transplant when about four inches high, in rows 3 feet apart, 2 feet in the row. When heads begin to crowd the lower leaves should be broken from the stem of the plant to give them plenty of room. They are best for cooking after they have had a slight frost.

—**Amager Market.** Produces a great number of large, compact sprouts, of uniform size, all maturing at about the same time.



Cabbage

For very early use sow in January or February in hotbeds, and prick out when strong enough into other hotbeds; or sow in cold frames in March, and transplant to the open ground when danger from killing frosts is past, in rows 2 feet apart, and 18 inches apart in the rows. For a succession sow in the open early in April. The autumn and winter varieties sow in May, in shallow drills; transplant into rows $2\frac{1}{2}$ feet apart, and 2 feet apart in the rows. Succeeds best in a fresh, rich soil, well manured, and deeply dug or plowed.

Cabbage should be hoed every week and the ground stirred as growth advances, drawing up a little earth to the plants each time until they begin to head, when they should be thoroughly cultivated and left to mature. Loosening the roots sometimes prevents bursting of full grown heads. To preserve cabbages during winter, pull them up on a dry day, turn over on the heads a few hours to drain, and set out in a cool cellar.

DISEASES AND REMEDIES:—Black discoloration of the leaves is an indication of black-rot, deformed roots of club-root; plant on new, clean soil.

INSECTS:—Of late years, many crops of early cabbage have been destroyed by maggots at the roots. The best remedy seems to be to remove the earth from around the stem and apply kerosene emulsion. The cabbage worms which destroy the leaves and heads may be killed by dusting with Slug Shot.

EARLY AND INTERMEDIATE VARIETIES

Arranged in their order of earliness.

—**Select Early Jersey Wakefield.** The earliest and hardest heading of extra early cabbages, and no other is better adapted to American methods of culture and American markets. The plants are very hardy, not only to endure frost, but also unfavorable conditions of soil and moisture. It is safe to ship the heads younger than would be possible with most varieties, and at the same time they will remain in condition for use longer than other first earlies. The leaves are thick, short, and of fine quality. We offer a strain from carefully bred and selected plants, which is much superior to that ordinarily sold.

—**Copenhagen Market.** Without a rival as the finest large, round headed, early cabbage. Extremely early,—as early as Charleston Wakefield—still the heads are large and solid, of very fine texture, and excellent quality. The plants are vigorous but compact, with short stem and few outer leaves which are of rather upright growth, permitting close planting. The leaves are light green, round, dish-shaped, and fold tightly together in remarkably compact and solid form.

—**Early Summer.** About 10 days later than Jersey Wakefield; round heads; one of the best second early sorts.

—**Succession.** About a week later than Early Summer, and larger.

LATE VARIETIES

—**Select Hollander.** The plant is very vigorous, rather compact growing, with a stem of medium length, and is exceedingly hardy, not only in resisting cold, but dry weather as well. The head is made up of very thick, broad, overlapping leaves. It is very solid, stands shipping well, and is one of the very best keepers. In quality, it is one of the best, being very white, crisp, and tender. We have given a great deal of attention to this variety, and offer seed which we believe will produce a crop of more uniformly typical heads than any other.

—**Flat Dutch.** Standard large, late, flat variety.

RED CABBAGE

—Dallwig's Early Dark Red. By far the best medium-sized and surest heading early red cabbage. Color a deep, rich red. Many successful market gardeners choose this for their entire crop, pronouncing it the best of all.

—Large Red Hollander. The heads are very solid, of the richest deep blood-red, of good size, fine-ribbed, with few outer leaves. Medium late; splendid keeper.

—Danish Stonehead. We consider this a great improvement on all existing sorts and recommend it highly. Not so large as Mammoth Rock Red, but more solid and compact. The heads do not crack, remaining hard and sound until late spring. The color is a rich, dark red.

SAVOY CABBAGE

—Early Dwarf Ulm. One of the earliest and sweetest of the Savoys. Head round and solid; leaves small, thick, fleshy, fine deep green; of most excellent quality.

—Blumenthaler. Early yellow curled.

—Des Vertus. Best of the late Savoys. Large and showy, heavily curled green.

Cauliflower

Cauliflower is the most highly appreciated and most delicately flavored of all the cabbage family. It likes a cool temperature, plenty of moisture, and a deep, rich soil. For early use sow about March 1st in hotbeds, and transplant to cold frames when sufficiently large, and to the open ground as soon as warm enough. For late autumn crop, sow in the early part of May and transplant in June. In dry weather water freely, and as they advance in growth, hoe deeply and draw earth to the stem. When heading, tie outside leaves loosely over the heads to protect from the sun. Diseases and insects see under cabbage.

All the cauliflower seed we offer is produced by the most experienced growers in Europe, in such localities as are best suited to its proper development, and the greatest care is taken to save seed from perfectly developed plants only.

—Haage's Earliest Dwarf. Very dwarf forcing. The fame of the Haage Erfurt German Grown Cauliflower Seed is world wide. For first forcing it has never had an equal. It is exceedingly early and hardy, and is the surest to make a solid, compact, large, pure white head, as it is remarkably drought and heat resisting. During the many years we have sold this splendid variety to hundreds of critical market gardeners, it has given uniformly the best results.

—Extra Early Dwarf Erfurt. An exceptional strain of cauliflower for early outdoor planting and forcing. This type is more generally planted and gives more universal satisfaction than any other. In size, compactness and color it is ideal for market. A well grown head will measure nine or ten inches across and have depth in proportion, very solid, with a perfectly white core. Plants are dwarf, and develop heads earlier than any other sort of like size. This strain should not be confounded with entirely different sorts offered under the name 'Erfurt'.

—Danish Perfection. A new Snowball, which shows an unusual uniformity in maturing, the crops being taken off clean at practically the first cutting. It should prove a great favorite with market gardeners and others shipping to market. The leaves, very closely enfolding the head, give it a particularly attractive appearance, and as the inner leaves almost cover the snow-white flower the necessity of early tying up, as with other early sorts, is largely avoided.

—Early Snowball. Snow-white heads, 6 to 10 inches in diameter; of dwarf, close-growing habit; excellent for both early and late planting.



Carrot

Carrots do best in a warm, deep, rather light, and fairly fertile soil that is well supplied with humus. Sow the seed from April up to the middle of June in drills one foot apart, covering the seed half an inch; thin out the plants to from 3 to 4 inches apart. Keep the soil well cultivated. Carrots should be lifted earlier than more hardy root crops. Store in well ventilated, frost-proof place.

—Half Long Scarlet Nantes. The sweetest of all carrots. Roots are smooth, almost cylindrical, and grow about six inches long. The flesh is bright orange, becoming yellow in the center, but without any distinct core.

—Select Chantenay. The best bunching carrot. An early main crop variety that appeals to market gardeners; about 6 inches long, stump rooted, very smooth, deep orange, fine grained, sweet and sugary, not apt to crack open while growing; a fine table carrot, and splendid cropper. Our special strain is grown from selected, perfect roots only, and will run very uniform in shape and color.

—Oxheart or Guerande. This fine and very popular carrot attains a length of 4½ to 5 inches, very thick at the top, ending abruptly in a small tap root. Flesh is bright orange, fine grained, and sweet. It is of very fine quality for table use, and equally good for stock. Where other sorts require digging, Oxheart can be easily pulled, making it a particularly desirable sort for soils so stiff and hard that other sorts do not grow well.

—Select Danvers Half Long. Our very superior strain of Danvers is the result of years of rigorous selection. The roots are of medium length, deep orange, tapering uniformly to a blunt point; smooth and handsome. Flesh sweet, crisp and tender.

—Mastodon. For stock feeding. The heaviest cropping carrot grown. The flesh is white, crisp and solid, and of excellent quality. It is a vast improvement on the Belgian sorts. The roots are short, and very heavy at the shoulder, rendering them easily harvested.

Chinese Cabbage

—Pe-Tsai. Improved Chinese Cabbage or Celery Cabbage. Has an almost crystalline white center, whiter than any of the lettuce family, more beautiful than the heart of any cabbage. The head never becomes absolutely hard like cabbage, but semi-hard like the best strains of lettuce. Every leaf, including the outside ones, is tender and delicate and good to eat. It is served as a salad like lettuce, or cooked like asparagus. It should not be seeded before June, early plantings running quickly to seed. A low, moist, even wet soil, is best.

Celeriac

Turnip Rooted Celery. A popular German vegetable. The roots, which are use in salads and in soups, have a pleasing celery flavor. Keeps well all winter. Give it a light, rich, deeply worked soil.

—Large Smooth Prague. This is the largest celeriac, and the most popular with American growers. Produces large, smooth, almost globe shaped bulbs, with very few side roots; flavor and quality are excellent; plants vigorous, with large deep green foliage.

—Delicatess. Produces smooth, oval shaped roots, without side roots. The flesh is snow-white, tender, and of most delicious flavor, and never rusts.

Celery

Sow the seed in shallow boxes indoors, or in a finely prepared seed bed out of doors as soon as the ground can be worked. When 4 inches high, shear off the tops; this makes stocky plants. Set out the plants the last of June, 6 to 8 inches apart, in rows 3 feet apart. They delight in low, moist, rich soil. When nearly full grown, gather the leaves together, and draw the earth around the plants from time to time, until only the tops are visible; they are ready for use soon after.

—**Golden Self Blanching.** The heart is large, solid, and of beautiful rich golden yellow color. Its handsome color, crispness, tenderness, and fine flavor have established it as a superior first early sort.

—**White Plume.** Light green at base, shading nearly white at tips. It requires only a very short time for blanching. Of excellent quality.

—**Columbia.** An early maturing sort of unsurpassed quality. The color has in it much of the rich yellow tint of the Golden Self Blanching.

—**Evans' Triumph.** Large, white, crisp, brittle, tender, and fine flavored late.

—**Winter Queen.** Blanches to a beautiful cream white. Perfectly solid, crisp and of a deliciously nutty flavor.

Chervil

A hardy annual with aromatic leaves resembling parsley, and by many considered superior to it in flavor. The young leaves are used in soups and salads for flavoring and garnishing meats and vegetables. Sow in early spring in rich, well prepared soil. When about 2 inches high, transplant or thin to about 8 inches. They are ready for use in 6 to 10 weeks from sowing.

—**Curled.** This sort is greatly superior to the old, plain variety, being earlier, handsomer, and having fully as fine fragrance and flavor.

Chicory

—**Witloof.** A most delicious winter salad sometimes called French Endive. A few years ago this salad vegetable was almost unknown in America. It is now on the bill of fare of all first class restaurants. Without a doubt, Witloof Chicory is one of the finest salad vegetables grown. It comes on for use at a season to be appreciated, for it furnishes delicious salad in winter, when fresh vegetables are scarce. It is an easily grown winter vegetable, which can be raised in every home. Full directions for planting and care are sent with each order.

Corn Salad

—**Broad Leaved.** Used as a small salad throughout winter and spring. Sow in Fall in drills, and cover with straw or coarse litter with the approach of cold weather. Or sow in cold frames; thus it is accessible even when deep snow prevails.

Cress

—**Curled, or Pepper Grass.** This small salad is much used with lettuce, to which its warm, pungent taste makes a most agreeable addition. It may be sown very early, but repeated sowings are necessary to secure a succession.



Corn

A rich, warm, alluvial soil is best, but excellent sweet corn can be raised on any good, ordinary soil, if it is deeply and thoroughly worked before planting. If planted in rows, make the rows three to four feet apart, and place the seed eight to twelve inches apart in the row, covering one inch deep with fine soil firmly pressed down. If planted in hills, make the hills for the early varieties three feet apart each way, and plant six kernels to the hill. For the later sorts the hills should be not less than four feet apart each way. Hoe frequently and when six inches high, thin to three or four plants to the hill. Give frequent and thorough but shallow cultivation until the tassels appear.

To have the finest sweet corn it must be picked in just the right condition, that is, when the skin of the grain breaks at the slightest puncture. It will be of inferior quality if it is either a few days too old or too young. To enjoy good sweet corn the whole season, plant a row or two every two weeks until August. As the earliest sweet corn commands the highest price, it pays to risk an early planting. If you want corn a week or two before your neighbor, start a little in paper pots or berry boxes in hotbeds.

Arranged in their order of earliness.

—**Peep O'Day.** The two points in which this corn is most remarkable are its extraordinary earliness and delicious sweetness, surpassed in the latter quality only by Golden Bantam. By arranging the plantings a week or two apart, you may have this fine corn throughout the season. Wonderfully productive.

—**Mammoth White Cory.** We consider this one of the best extra early sorts. The ears are very large for so early a variety; the grain is large, broad, very white and of remarkably good quality.

—**Golden Bantam.** One of the most delicious of the early sweet corns is the Golden Bantam. Its grains are a golden yellow color, and it is unusually sweet and very early. Dwarf and sturdy, growing to a height of four feet, and bearing two and three good ears, 5 to 6 inches long, well filled to the extreme rounded tip with eight rows of broad yellow grains. As distinct from the white varieties in flavor as in color, being almost literally "sweet as honey". Golden Bantam stands for quality. Try it! Plant at intervals of ten days or two weeks and thus secure a succession.

—**Black Mexican.** This corn, when very young, cooks remarkably white, but the ripe grain is bluish black. For home use we consider it the best second early sort where tenderness and sweetness are the qualities most desired.

—**Avon Evergreen.** Those who like the old reliable Stowell's Evergreen will find in Avon Evergreen a variety a trifle earlier, of superior quality, with a longer ear and thicker kernel.

—**Bantam Evergreen.** A cross between Golden Bantam and Stowell's Evergreen and a most excellent sort of superior quality. Grain rather broad and deep, and of a rich golden-yellow color. As sweet as Golden Bantam, a little later and larger.

—**Country Gentleman.** Irregular rows of long, slender, white grains of especially fine quality.

—**Stowell's Evergreen.** The most popular late sort. Remarkably prolific, bearing large, finely flavored ears with deep kernels, white in color.

Cucumber

The cucumber is a tender annual and should never be planted in the open ground unless settled weather arrives, for general crop about middle of May. For pickles, plant from the middle of June to the middle of July. By far the best results are obtained from plantings in warm, rich, sandy loam. Prepare hills four feet apart each way and mix with the soil of each a shovelful of well rotted compost. Sow thickly, and when all danger of insects is past, thin out all but 3 of the stockiest vines in each hill. As the cucumbers attain a sufficient size, both the perfect and imperfect specimens should be picked at once, as fruit left on the vines to ripen soon destroys their vitality and consequently their productiveness.

Have you ever tried starting cucumbers under glass, transplanting in the open after danger of frost? Use one of the White Spine varieties; sow the seed in pots or berry boxes, a month before the weather will permit planting in the field. The pots or boxes are placed in hotbeds or cold frames. When danger of frost is over, the plants are set in the open ground, the boxes being cut away, so that the roots are not disturbed at all. By following this plan the cucumbers will be exceedingly early.

INSECT ENEMIES:—Cucumbers are often attacked by a striped beetle which eats the leaves; dust with Slug Shot. If the leaves curl up, it is an indication of the presence of plant lice; spray with kerosene emulsion or Nicoteen.

DISEASES AND REMEDIES:—For downy mildew, which causes the leaves to turn yellow, spray every two weeks with Bordeaux. For cucumber wilt, spray with Bordeaux, and burn all affected leaves.

—Chicago Pickling. The fruit is of medium size, pointed at both ends, with large prominent black spines; as pickles they are just the right shape and size. Vines set fruit when young and continue bearing longer than any other variety.

—Jersey Pickling. This variety forms a long, slender, cylindrical pickle, very crisp and tender. The vines are vigorous and productive. Desirable for slicing as well as for pickling.

—Early White Spine. Excellent variety, which produces an early crop of crisp, tender, well-flavored cucumbers of light green color.

—Early Fortune. This splendid new cucumber was discovered in a field of a later variety and immediately attracted attention on account of the uniformity of its fruit, its rich, dark green color, its earliness, and its distinctiveness from any other known sort. The plant is exceedingly productive and is distinguished by its vigorous growth and by having leaves which are a little larger than found in the ordinary varieties, and with a thick leaf texture, which renders it less susceptible to plant diseases. In season it compares very favorably with any of the White Spines, while in every other characteristic it surpasses them all. The fruits, when matured to the slicing stage, are uniformly $7\frac{1}{2}$ to 8 inches long, slightly tapering toward each end, and show none of the depressions so characteristic of other types and which means bitterness. The flesh is very thick, firm yet crisp, with an exceedingly small seed cavity. The color is a very rich, dark green, as dark as the darkest types of Davis Perfect, and this color does not fade to a light, washy green when shipped a long distance. As a pickling variety the Early Fortune is one of the very best. It is not only most productive, but the stock has been bred to such a uniformity of type, that even the small pickling sizes show this uniformity.



CUCUMBER—Continued

—**Extra Long, or Evergreen White Spine.** The vine is vigorous and productive. The fruit is long, cylindrical, dark green, with white, crisp, tender flesh. Always remains deep green in color. Excellent slicing sort; good for under glass.

—**Davis Perfect.** A great slicing cucumber. The most popular cucumber of the extra long white spine type. It combines the most desirable features,—length, slimness, and dark green color, at the same time being extremely vigorous and productive. On account of its remarkable vigor it is a good blight resister.

—**Nichol's Medium Green.** It is always straight and smooth, dark green, tender, and crisp. It is largely grown for pickle manufacturers for dill pickles.

—**Improved Long Green.** In all respects the best of the black spine sorts. The vines of our selected strain are very vigorous and productive; the fruits, twelve inches long, are formed almost as early as the short sorts; they are firm, crisp, and have a distinctive, fine flavor. For slicing and for pickles this is one of the very best, and when yellow and ripe, it is excellent for sweet pickles.

—**Giant Pera.** Very smooth and straight; skin medium green, perfectly smooth, and free from spines. They are very thick through, and from 15 to 18 inches long when matured. It is the best variety for sweet pickles.

—**Japanese Climbing.** A trellis variety used for shade as well as eating purposes.

Egg Plant

Should be sown, if possible, in a hot-bed, or in a warm light room, in March, and potted when two inches high. Plant in open ground about June 1. Carefully protect from intense sun, drought, and potato bugs.

—**Improved Large Purple.** The large size and high quality of its fruit and its productiveness make it the most profitable variety. Nearly round, high-colored, and vine is thornless.

Endive

A tender and delicious salad for fall and winter use. Comes in after lettuce is gone. Should be sown in June or July, and when nearly grown, the tips are tied together to blanch the heart.

—**Dallwig's Yellow Curled.** A very beautiful sort, the leaves very light colored.

—**Yellow Broad Leaved.** —**Green Broad Leaved.**

—**Dallwig's Green Curled.** The leaves are beautifully cut and curled, are easily blanched, and become very crisp, tender and fine flavored.

Garlic

—**Bavarian.** This is a particularly fine strain, being larger and more even than ordinary garlic; keeps longer and is snowy white.

Horse Radish Sets

—**New Bohemian, or Maliner Kren.** A much earlier and better producer than the common sort. The roots grow larger and whiter, and the quality is superior.

FOR PRICES SEE END OF VEGETABLE SEED SECTION OF THIS CATALOG



Aromatic, Medicinal and Pot Herbs

Most of the varieties thrive best on sandy soil. The ground should be carefully prepared and well cultivated, as the young plants are for the most part delicate and easily choked out by weeds. The stalks should be cut when in bloom, wilted in the sun, and thoroughly dried in the shade.

Anise. For garnishing, sesooning, and for cordials; aromatic odor and taste.

Asperula Odorata. (Waldmeister.) Flavoring May wine; keep moist and shaded.

Basil, Sweet. For flavoring soups and sauces; two sorts, fine and broad leaved.

Borage. Used as a salad; the flowers are good for bees.

Caraway. Cultivated for its seeds, which are used to flavor liquors, bread, etc.

Catnip. Has medicinal qualities; also grown for bee pasture.

Chamomile. Used for tea.

Chervil. More beautiful than parsley, and used for garnishing and flavoring.

Coriander. Seeds have agreeably aromatic taste, and are used in confectionery.

Dandelion. Thick Leaved. Is fast becoming a favorite spring green.

Dill. Aromatic odor and warm, pungent taste; for flavoring pickled cucumbers.

Fennel. Sweet. Seeds are used for flavoring and for tea, leaves for garnishing.

Lavender. Grown for its flowers which are used in the manufacture of perfumes,

Marjoram, Sweet. The tops are used green for flavoring, or dried for winter use.

Peppermint. For flavoring and for the distillation of the essence of peppermint.

Pimpinella. The young tender leaves are used as a salad; flavor like cucumbers.

Poppy. White or blue seeded; used in baking.

Rosemary. Yields an aromatic oil and water; the leaves are used for seasoning.

Saffron. For medicine and coloring; also to make cosmetic powder called rouge.

Sage. Used very extensively for flavoring and dressing; also in medicine.

Savory, Summer. (Bohnenkraut.) Largely used for flavoring, especially beans.

Sorrel. Esteemed as a salad, cooked as greens, etc.; leaves of mild acid flavor.

Tarragon. The leaves, either dried or fresh, are highly esteemed for seasoning.

Thyme. A medicinal and culinary herb; used for seasoning and dressing.

Wormwood. Used as a tonic and dressing for bruises; beneficial to poultry.

Kohlrabi

The edible part is the turnip-shaped bulb formed above ground. It is tender and excellent when used before fully grown, combining somewhat the flavors of cabbage and turnip. Sow in a light, rich soil, in drills 12 inches apart, and when well established, thin to 6 inches apart in the row.

DISEASES AND INSECTS:—See Cabbage.

—**Dallwig's Star of the Market.** Much superior to Vienna. It is very early, and is the best for forcing as well as for outdoor culture. Bulb smooth, greenish-white, of finest texture and quality; favorite market gardener variety.

—**Select Early White Vienna.** A selected strain, for forcing or outdoor culture. Early, with small tops; bulb very light green or nearly white.

—**Early Purple Vienna.** Similar to the white except as to color.

—**Large Late Green.** A very large but tender late variety.



Lettuce

Lettuce is very easily grown, although the weather, it is true, will often affect a seeding adversely. It is not particular as to soil, as long as it is well cultivated. Give the plants, especially the cabbage heading sorts, ample room; they will form better heads and will not bolt to seed so quickly. There are three types of lettuce,—the loose-leaved or bunch, the firm or cabbage-heading, and the Cos.

LOOSE-LEAVED VARIETIES

—Select Black Seeded Simpson. Black Seeded Simpson grows large leaves, the inner ones forming a semi-compact head, very tender, crisp, fine quality, and sweet flavor. Always reliable and easily grown. The fine, crumpled, green, beautifully frilled leaves add splendid appearance to excellent quality. An all-around lettuce,—under glass, in cold-frame, or open ground. A sort especially suited for amateur gardeners, who may have no success with head lettuce. An unsurpassed heat resister.

—Select Grand Rapids. The best sort for shipping. Stands more neglect in watering and ventilation, will grow more weight on the same ground, and will stand longer after matured than any other variety. Of handsome appearance, a strong grower, and not apt to rot, and will keep from wilting longer while exposed for sale than any other sort. The seed we offer is true Grand Rapids and is very carefully selected. The best sort for under glass, but for outdoor use we would recommend Black Seeded Simpson.

—Earliest Cutting. Medium sized, early variety for cutting; keeps on growing.

HEAD LETTUCE

—Re-selected May King. The best all-around early outdoor lettuce, resisting cold and wet weather to a remarkable degree. Forms solid head of light green color, the inner leaves blanched to a rich golden yellow. Rich buttery flavor. Our seed is taken from plants most critically selected for earliness and trueness to type and color.

—All Seasons. Large, handsome, solid head; leaves grayish green, never spotted or brownish, the inner ones beautifully blanched; they are broad and thick, of decidedly buttery flavor, embodying, in fact, all implied in the term excellent. A sure header, slow to run to seed.

—Select Big Boston. Superior to the ordinary Big Boston; a very fine strain. Plants large, very hardy and vigorous. Color is a light green, edges slightly tinged with reddish brown. For spring seeding it is not so desirable, but in the fall, under the influence of cold nights, it forms a tightly folded, firm, heavy head of unsurpassed quality.

—Stubborn Headed Yellow. This is a large, handsome lettuce, equally suitable for forcing or open ground. Its great attraction is its resistance to drought. It produces fine heads of a lively yellowish green color, and retains its crisp and tender flavor to the last.

—Re-selected Stubborn Headed Brown. Bright brown, interspersed very strikingly with bright green in less exposed or in depressed parts; buttery and tender. Carefully selected stock seed, grown from heads selected for firmness and trueness to type.

HEAD LETTUCE

—**German Incomparable.** Very large and solid. Edges of leaves tinged brown. Of especial value on account of its long standing qualities.

—**Mammoth Black Seeded Butter.** Large, solid yellow heads.

—**Golden Spotted Trout.** Golden yellow, beautifully spotted brown.

COS LETTUCE

—**Express.** Cos Lettuce is considered by many to be the highest type of lettuce; has distinct upright habit, very crisp and sweet. Express is the dwarfest and earliest, of delicious flavor, self closing.

Leek

Sow early in spring in drills twelve to fifteen inches apart, covering one-half inch deep. Thin plants to six inches apart in the row, and draw the earth about them when cultivating. If one desires very white and tender leeks, transplant when about six inches high, setting four inches apart, in trenches about two feet apart, and gradually earth up like celery.

—**Giant Carentan.** A mammoth growing variety of excellent quality, becoming very white and tender.

Kale

One ounce to 1500 plants. Seed may be sown in a moderately rich soil, in an exposed situation, in May or June. In transplanting, treat the plants like young cabbage. The center leaves are used as spinach, and are much improved by frost.

—**Dallwig's Dwarf Green Curled.** Plant is low and compact, but with large leaves curled, cut and crimped until the whole plant resembles a bunch of moss. It is well worthy of its cultivation simply for its beauty. One of the best sorts, and one of the most palatable of vegetables.

Mustard

Sow thickly during early spring in shallow drills, and press the earth well down. For fall salad, sow in September; also in frames during winter.

—**Southern Giant Curled.** The leaves are large, light green with tinge of yellow, much crimped and frilled at edges. Highly esteemed on account of its vigorous growth, hardiness, and good quality.

Mushroom Spawn

With each order we furnish free our leaflet, "How to Grow Mushrooms" giving plain, concise directions. By following these, anybody can grow this most luxurious and most highly prized of all vegetables. A more complete treatise, illustrated, will be mailed for the sum of 15 cents.

—**Pure Culture Spawn.** This is the result of careful and scientific experimenting and represents the highest development in spawn making. The process of production insures freedom from inferior types, increasing the yield, size and quality. We offer the cream white variety, which is hardy and very productive.



Musk Melon

Musk Melons thrive best in a warm, rich, sandy loam. After thorough spading or plowing, make hills 5 feet apart each way, and mix with the soil of each 2 shovelfuls of well rotted compost. As soon as warm weather becomes established, plant 12 seeds in a hill; thin out when all danger from insects has passed, leaving 3 of the stockiest plants to a hill. Give frequent but shallow cultivation as long as it is possible to work between the plants without injuring the vines.

INSECTS:—The worst enemy of the melon is the aphis or melon louse, which causes the leaves to curl up by sucking the juices; spray with kerosene emulsion. If attacked by the striped squash beetle, dust with **Slug Shot**.

DISEASES AND REMEDIES:—After the plants have 4 to 6 leaves it is considered a safeguard against blight to spray with **Bordeaux Mixture** at intervals of about 10 days, adding arsenate of lead for the eating insects.

—**Rocky Ford or Netted Gem.** This has become one of the most popular of small or crate melons. The vines are vigorous and productive. The fruits are oval, slightly ribbed, and densely covered with fine netting. The flesh is green, very sweet, and highly flavored.

—**Hackensack, Extra Early.** Very early. Fruit is large and flattened. Ribs large and of irregular width, densely covered with coarse netting. Green flesh, thick and of excellent flavor.

—**Osage or Miller's Cream.** An excellent medium to large, salmon fleshed melon. The fruits are oval, dark green, slightly ribbed, and partly covered with shallow gray netting. The flesh is rich orange-salmon, very thick, fine grained and highly flavored.

—**Milwaukee Market.** Originated as a cross between the old Surprise and a Gem melon. Our strain of it has been improved by careful selection, and we think for a fine home melon and as a market-wagon variety it has no superior. The melon is light green in color, nearly round with only slight sutures, flesh salmon color, wonderfully sweet, with almost no stringiness. As a home garden melon we consider this variety ideal.

—**Tip Top.** Sweet, juicy, fine flavored, firm, but not hard fleshed, of large size nearly round, evenly ribbed, and moderately netted.

—**Irondequoit.** A new melon of the Tip Top and Milwaukee Market type. Flesh much thicker than Tip Tog, of deep salmon color and delicious flavor. Superior to Milwaukee Market in as far as it is not so apt to crack.

Water Melon

The soil for water melons must be light, rich, and sandy. When there is no more danger of frost, drop 8 to 10 seeds in hills 8 to 10 feet apart each way, covering about $\frac{1}{2}$ inch deep. As soon as plants commence to run, thin out to 3 best plants in a hill, and cultivate until the vines cover the whole ground.

INSECTS AND DISEASES:—See **Musk Melon**.

—**Harris' Earliest.** Fine quality; very early, and therefore suitable for northern climates; medium size; flesh bright red.

—**Sweet Heart.** Large, oval, very heavy; rind thin but firm; flesh bright red, firm but very tender, melting and sweet.

—**Preserving Citron.** A round melon used for preserving.

Onion

Our Stock is Fully Equal to Any and Superior in Quality to Most that is Offered

No vegetable is harder to keep true than the onion. Not only are there the ordinary dangers from crossing, but if all conditions are not ideal, scallions or plants without true bulbs are very likely to be formed. Moreover, good color and shape are never attained without many seasons of the most painstaking selection; otherwise the shade in the case of reds and yellows is weak and pale, making the onions much less attractive in the market. Our growers have been breeding onions for half a century, and the results are all that the most exacting expert could desire. Our supply is produced from bulbs carefully selected from stocks representing the offspring of numberless generations, each the best of its time and kind. In uniformity and excellence of color and shape, and in evenness of maturing, there are few onions in the world equal to those grown from our seed. There is none better.

A deep, rich loam is best suited to onions. The ground should be heavily dressed with well rotted manure, and plowed a moderate depth, taking a narrow furrow in order to more thoroughly mix the manure with the soil; if possible the plowing should be done in the fall. As early in spring as the ground is in working order, harrow thoroughly and make as level as possible. Sow thinly in drills, one-fourth inch deep, and twelve inches apart. One ounce will sow 100 feet of drill; 4 to 5 pounds per acre.

Keep the surface of the ground open and free from weeds, but don't ridge up to the growing bulbs. As soon as the plants begin to break through the soil pass over the rows with a wheel cultivator which works both sides of the row at once and throws a little soil away from the base of the plants, and as soon as cultivated they should be weeded. Cultivate and hand weed every two weeks throughout the summer, as it is much easier to handle the crop in the fall when entirely free from weeds.

In the case of large varieties, like Prizetaker and Ailsa Craig, the young seedlings should be transplanted, so as to permit the plants to reach full size.

As soon as the tops die and fall, the bulbs may be pulled and raked into small open windrows, turning every few days with a rake. At convenience, cut off the tops half an inch to an inch from the bulbs, and very soon afterward the bulbs may be picked up in crates and piled loose under cover. The large onion growers use a puller attachment to the wheel hoe that runs under the row of onions and lifts the bulbs. Where help can be procured readily, it will be found cheapest to top the onions with a rough edged case knife and rake away the tops before pulling.

DISEASES AND INSECTS:—For mildew and blight, indicated by gray spots on leaves, spray with Bordeaux Mixture. For smut (dark streaks on leaf and bulb) practice crop rotation. For the white maggot crop rotation is probably the best means of control.

—**Southport Red Globe.** The exact counterpart of Southport Yellow Globe in shape, finely bred neck, handsome appearance, etc; beautiful rich crimson color, large spheres, solid and firm.

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ONION

—Mammoth Yellow Prizetaker. A very handsome onion of the largest size and nearly globular in form. Skin is yellowish-brown; flesh white, mild and tender. It is one of the best of the large sorts. A very profitable onion to grow in a small way for local trade or for shipment to nearby points for fall consumption but being rather a poor keeper, is not recommended for growing in a large way or for storage. To attain largest size, plant in early spring in hot bed, later to be transplanted to open ground. This applies to all large onions.

—Ailsa Craig. One of the largest of onions. It is a very handsome oval shaped variety with pale straw-colored skin. Is very productive, a good keeper for so large an onion, and has a mild and agreeably pungent flavor. To attain largest size it should be sown early in hotbed and later transplanted. For exhibition purposes it is unexcelled—always giving under the same conditions larger and more shapely bulbs than the Prizetaker. Market gardeners who grow his and box them, compete successfully with the imported Spanish onion.

—Southport White Globe. Yields abundantly, producing handsome and uniformly globe-shaped bulbs. The flesh is firm, fine grained, of mild flavor, and as a table variety its clear white color is exceptionally attractive. We have a splendid type of Southport White Globe, a perfect globe in form, with a thin, delicate skin of purest paper whiteness.

—White Portugal, or Silverskin. One of the leading white sorts, of beautiful shape and very mild flavor. The bulb is flat in shape and matures early. It is a splendid variety both for family use and the market gardener, and is largely used for sets an account of its fine shape and good keeping qualities. It is also extensively used as a pickling onion, and also for early bunching or "green onions".

—White Queen. A rapid growing variety of mild flavor; pure white, and splendid for pickling. They grow small and can be sown thickly.

—White Barletta. This is an early, small, round, hard pickling or bunching variety with opaque white skin. Crisp, tender, and very handsome.

—White Bunching. An early spring onion. It does not make much bottom, as it is distinctly a bunching onion.

—White Welsh. For green onions. This sort does not form a bulb, but is one of the best kinds for "green onions". The plants are perennial.

—Southport Yellow Globe. Because of its fine globe form, good color, and excellent keeping qualities, always commands a better price in the market than the other less globular yellow sorts. Our seed of the Southport Yellow Globe produces the most uniformly high grade types on the market to-day, and will out-yield other varieties and command a better price. The form is a true, deep globe. Not only has the onion a good depth, but a small neck as well, which makes it cure down well, and insures good keeping qualities and freedom from "stiff necks".

—Michigan Yellow Globe. The largest crops of onions are always produced on rich, black lands. On such soils it is found that a globe-shaped onion with a somewhat flattened base gives the largest returns, and to meet the demands of the grower located on such land, we offer this variety. The bulbs are large and uniformly spherical, with very small necks; of rich orange-yellow color; enormous yielders and splendid keepers. No onion grower can afford to plant inferior seed, when such as this can be procured.

Parsley

Requires a rich mellow soil. The seed is slow in germinating, and should be sown as early in the spring as possible, in drills one foot apart. When the leaves become old and dull, they may be cut off, and the plant will start a new growth, which will be brighter and better curled.

A fine supply of parsley can be had for winter use by lifting a number of plants and placing them in a small box of soil in a sunny cellar window. Parsley will grow with very little light and furnish an abundance of green material which is appreciated in the winter.

—Champion Moss Curled. This superb variety has been reselected and improved and is without question the most perfect type of parsley ever offered. It is of dwarf, compact habit, the exquisite curl of the leaves giving it a very attractive crested appearance.

—Turnip Rooted. The fleshy root, which resembles a small parsnip, is esteemed for flavoring soups, stews, etc. They can be dug late in fall and stored in sand for winter use. The foliage is plain. Our strain is the short thick variety, which is much superior to the long types.

Parsnip

Sow as early in the spring as weather will permit, in drills twelve inches apart, covering half an inch deep

—Intermediate. Smooth, white, tender, and sugary. A wedge-shaped variety, broad at the shoulder, and easily taken out of the ground; a heavy cropper.

Pepper

Sow in hotbeds or boxes in the house, and set out about the last of May in warm, rich soil. Nothing will be gained by planting peppers in the open until the ground is warm and there is no further danger of frost. They require a high temperature and plenty of sunshine.

—Long Red Cayenne. Fruit long, slender, bright red, very hot and pungent; productive.

—Large Bell, or Bull Nose. The fruits are large, with thick, mild flesh of excellent quality for use in salads or for stuffed peppers. Deep green when young, bright crimson when ripe.

—Giant Crimson. The earliest maturing and most productive very large sweet pepper. The plant is vigorous and upright, 2½ to 3 feet high; larger than Chinese Giant and more productive. The fruits are rich deep crimson when mature. The flesh is very mild and exceptionally thick. We consider Giant Crimson the most desirable very large pepper yet introduced.

—Pimiento. Thick solid flesh, mild flavor; fine for salads, stuffing or canning.

Pumpkin

After all danger of severe frosts has passed, the seed may be planted in hills 8 feet apart each way, or in the corn field, using 3 or 4 seeds with that of the corn in every fourth or fifth hill. Do not plant different varieties of pumpkin together, as they are very apt to become mixed, although they do not easily hybridize with squash or other vines. One ounce to 25 hills, 3 pounds per acre.

—Sweet or Sugar. Unsurpassed for pies. Small, but very sweet, fine grained, and of the best quality. The skin is deep orange in color.

—Connecticut Field. Unrivalled for stock feeding; produces wonderfully well.

Peas

The smooth, round-seeded, extra early varieties of peas are generally the very first to be sown in spring, and should be sown as soon as the ground is fit to be worked. The wrinkled sorts are not so hardy, and should not be planted before the ground has warmed up to a certain degree. Peas of the finest quality are produced on cool, well enriched clay soil, though a rich muck or a sandy loam will furnish larger pods.

Peas will give quicker returns if covered only one inch deep and where earliness is most important they may be treated in that way. Larger pods and more of them will be produced if the seed be planted in trenches three to six in. deep and covered with only one or two inches of soil. When the plants are five or six inches high fill the trench level with the surface. This will secure deep rooting, prevent mildew, and prolong the bearing season. If the peas be covered to the full depth at first, or if water be allowed to stand in the trenches, they will not germinate or grow well. The tall varieties require brush or other suitable support, but by selecting sorts that do not grow over two feet the necessity of providing brush may be eliminated.

For a succession select sorts that follow each other in maturity, or sow a few rows every 10 days throughout the season. For hand cultivation sow in rows 15 inches apart; if grown on a large scale, sow in rows 2 to 3 feet apart. Two pounds will plant 100 feet of row.

INSECTS AND DISEASES:—If lice attack the peas, spray with Nicotine. For mildew, indicated by a white coating on the leaves, spray with Bordeaux.

Varieties arranged in their order of maturing.

—Extra Early Market. The earliest and most even stock of white extra early peas, maturing so well together that sometimes a single picking will secure the entire crop. Vines vigorous and hardy, extremely prolific, the pods being numerous and well filled. The young peas, gathered just before they reach full size, are sweet and tender.

—Alaska. Grows about 2 feet high and bears pods well filled with medium-sized bright green peas of fair flavor.

—Laxtonian. This handsome new wrinkled pea is the largest podded of the dwarf varieties on our list. The beautiful dark green pods are similar to Gradus in shape and splendid quality, are very nearly as large in size and mature a little earlier. The vines are vigorous and productive averaging 15 to 18 inches high; foliage dark green. The very large size and dark green color of the pod commend this variety particularly to market gardeners, and the unsurpassed quality of the green peas make them especially desirable for the table. We believe Laxtonian is one of the most valuable peas of recent introduction.

—Gradus. Combines quality and size in a pea of extreme earliness. Although not an especially heavy yielder, it is the earliest, largest podded pea of first class quality, producing handsome, dark green pods four inches long.

—Pioneer. Unequaled for combination of extreme earliness, superb quality and unusual productiveness. The dwarf, vigorous vines average 15 inches high and carry really enormous crops of large, deep bluish-green pods, measuring 4—4½ inches long, and tightly packed with 8 to 10 extra large deep bluish-green peas, of most luscious flavor. As early as American Wonder and double the size.



PEAS

—Little Marvel. Little Marvel is bound to take rank as the leading early dwarf variety. It is a great improvement over Nott's Excelsior and American Wonder, which sorts we have, therefore, discontinued; pod is larger, and usually contains 1 or 2 more peas. Has two most important features not possessed by the others, the pods are dark green instead of light which makes them more handsome, and when the peas are ready to gather for the table they remain in fine condition for a week longer than Wonders or Nott's. The pods are completely filled almost to bursting with luscious, sugary peas of finest flavor and best quality, borne on vines that are vigorous and wonderfully productive.

—Thomas Laxton. Of darker color and more hardy than the Gradus. Resembles Little Marvel except as to height, being a taller variety.

—Improved Telephone or Alderman. Vine vigorous, growing about 4 feet high, with large coarse leaves. The pods are of immense size, a fine dark green color much more desirable than the light green of the ordinary Telephone, and the peas are tender and deliciously sweet. Market gardeners are demanding the large podded, dark colored sorts which retain their fine appearance even after shipping a long distance. The Alderman answers these requirements, and furthermore is the most productive variety of this class. We recommend it unreservedly.

SUGAR PEAS WITH EDIBLE PODS

These differ from ordinary peas in that the pods, gathered while young and tender, before the peas have fully developed, are broken and cooked like beans.

—Mammoth Melting Sugar. Vines grow about 4 feet high; very productive. The pods average 5 to 6 inches long, and 1½ inches wide.

—Improved Early Giant Sword Pole. The vines grow from 4 to 5 feet high. Very productive, with enormous pods which average 6 inches in length and 1½ inches broad. Thick, fleshy, tender, and sweet. Broken and boiled like string beans, and served with butter sauce, they have a luscious flavor.

—Fuerst Bismarck. Dwarf variety, 1½ feet, of large size and excellent quality.

Potatoes

Our seed potatoes are "northern grown" by expert cultivators, and have been selected for quality with greatest care. Tubers large and free from disease.

—Extra Early Ohio. Is a special favorite with marketmen and the most profitable sort they can grow. Our stock is grown in the Red River Valley of N. Dakota. It may be depended upon to give a uniformly good yield of tubers of an ideal size for early market use. Though early, it is a good keeper.

—White Ohio. Red River grown. Identical in every way with the best type of old Ohio, except in color, which is a fine white.

—Irish Cobbler. Red River grown. A heavy cropping early of medium large size. Always a popular variety by reason of its size, shape, good quality, and color, which latter is a cream white.

—Green Mountain. Wisconsin grown. Almost in a class by itself. Rather large with thick skin, heavily netted, cream color rather than white. Hard to beat for a late potato; always cooks up dry and mealy, and has particularly fine flavor.

—Rural New Yorker. Few and shallow eyes, pure white flesh, immense yielder.



Radish

If you want quality in radishes, you must grow them yourself and eat them while they are still young and crisp. Don't let them get pithy. Grow seasonable kinds; don't try to grow winter radishes during the summer months, or summer radishes during the spring months. There are distinct spring, summer and winter varieties. Up to June 1 plant the early spring types, then the summer sorts, and from July 15 or August 1 the winter varieties.

For the first crop sow as early in spring as the ground can be worked, and every 10 days for a succession. A warm sandy loam will be most likely to afford them brittle and free from maggots. Sow in drills 10 to 12 inches apart, and be sure to thin out the seedlings to give them plenty of room for proper development. Our radish seed is saved from selected, transplanted roots, by growers of experience.

EARLY SPRING AND MAY RADISHES

—**Early Scarlet Globe, Selected Stock.** A small, round, turnip-shaped red radish with small top; of very rapid growth. It is mild, crisp, juicy and tender; bright scarlet color. Desirable both for forcing and outdoor planting. For home use should be sown every ten days or two weeks, in order always to have a fresh supply. Our stock of this important variety is the very best, selected with special care as to size, shape, color, short top, and earliness.

—**Dallwig's 20 Day.** Quick growth is one of the main essentials for a crisp and tender radish. This variety matures very rapidly, making it valuable both for forcing and for outdoor culture. The flesh is pure white, very crisp and of fine flavor; the skin is a most attractive bright scarlet. Very short leaved. Form slightly elongated or cone-shaped.

—**Crimson Giant.** This giant radish develops roots two inches in diameter and over an ounce in weight, without getting pithy or hollow. Notwithstanding its extraordinary size and weight, this is a splendid forcing sort, its pure white flesh remaining firm and crisp, and of the mildest flavor; equally good for outdoors. Sow the seed thinly to permit full development of the roots.

—**Icicle.** Vies in earliness with the earliest forcing radishes. Roots of pure snowy, almost transparent whiteness, four inches in length and half an inch in diameter; they retain their crispness and fresh, mild flavor a long time. They are slenderly tapering, with but very few small leaves.

—**Scarlet Turnip White Tipped.** Early deep scarlet with white tip; round.

—**French Breakfast.** Olive shaped; scarlet with white tip. Showy and delicious.

—**Earliest White Turnip.** Short top; small, round, delicate, white bulbs.

—**Long Scarlet Short Top.** Long, straight, smooth, rich scarlet; quick grower.

—**Delicacy.** Very early, snow white, tender. Fine for forcing or open ground.

—**Golden Dresden.** A valuable sort both, for market and family use. It is of quick growth, making radishes in twenty-eight days from germination. Roots are of medium size, round, smooth, and have a clear golden skin. The flesh is white and of fine flavor.

—**Dallwig's Oval Shaped Golden Yellow.** Skin rich golden yellow; flesh white, very crisp and tender. The roots are oval, smooth and handsome.

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SUMMER RADISHES

—White Strassburg. The roots are of handsome oblong, tapering shape; both skin and flesh are pure white. The flesh is firm, brittle and tender, and has the most desirable characteristic of retaining its crispness for a long time. It is excellent for summer use, as it withstands severe heat and grows very quickly. The seed can be planted throughout the summer, and fine large roots will be rapidly formed. Valuable for home use and for the market gardener.

—Giant White Stuttgart. Very large heart-shaped white radish of quick growth.

—Dallwig's Oval Shaped Gray-Black Summer No. 1. Smooth, solid, crisp, and tender, never grows pithy. Equally fine for forcing or open air culture. A very handsome radish of oval shape and grayish-black color; on some soils the color is black, which is lightened, however, by the irregular whitelines appearing at intervals. Unlike most large radishes, this sort may be forced under glass, never losing any of its delightful flavor and crispness. Grown in the open, it matures a little after our Oval Shaped Golden Yellow.

—Dallwig's Oval Shaped Gray Summer No. 2. This variety is in every respect equal to our No. 1. It is somewhat later, lighter in color and grows to a larger size. Like No. 1, it may be grown under glass as readily as outdoors, and is a valuable succession to the former. The skin is smooth, the flesh crisp, tender, and of the finest flavor.

—Reselected White Munich. The excellence of this radish is found in the quite pronounced but nevertheless agreeable pungency of its flavor. It is very crisp and tender, and has an extremely smooth and fine grained skin with no tendency to throw out side roots. Its form is a tapering oval, and it grows to a very large size. It is suitable for forcing and outdoor planting.

WINTER RADISHES

—Long Black Spanish. Root oblong black of very large size, and firm texture.

—Half Long Black Winter. Intermediate in shape between the Round and Long Black Spanish.

—Round Black Spanish. A turnip-shaped, black-skinned, winter-keeping radish.

—Long White Winter. A white winter sort of remarkably fine keeping qualities.

—Scarlet China. The roots are cylindrical, color bright deep rose, flesh white, firm, crisp, and pungent.

Ruta Baga

Sow the seed about a month earlier than turnips. They should be sown on ground enriched with well rotted manure, in drills two and one-half feet apart, and thinned to six to eight inches apart in the row. Keep the weeds thoroughly in check with the hoe or cultivator, and when the roots have grown to full size, and before hard freezing weather, pull, cut off the tops, and store in cellar or pit. Ruta Bagas are sometimes sown broadcast, and allowed to take their chances with the weeds and bugs, but this method is successful only on new clearing in which there is no weed seed.

—Improved American Purple Top. This variety is without doubt the most popular Swede grown by market gardeners and in kitchen gardens in the country. It possesses a high feeding value, and its keeping qualities are the best. The flesh is firm, and rich yellow in color, with a most delicious flavor.



Rhubarb or Pie Plant

A deep, rich soil is best for rhubarb. Sow early in drills 18 inches apart and one inch deep; the spring following transplant, allowing each plant at least two feet square; each fall mulch with manure. Never allow to run to seed.

To have early and delicious stalks of rhubarb, take any large barrel, knock out the bottom and cut barrel in half. Set one of these halves over a clump of rhubarb. Then get a smaller barrel, take out the bottom, and place barrel over the rhubarb, inside the half barrel, and fill in the space with heated horse manure up to the top of the outside barrel. The rhubarb will shoot up and fill the inner barrel with tender stalks.

Rhubarb for winter use may be dug just before the ground freezes hard in the fall. Leave the plants on top of the ground, slightly covered with hay, or something to prevent their drying out, and allow them to freeze for several weeks. About Christmas time the roots may be taken into the cellar, or other dark, moderately warm place, and buried in just enough soil to cover them. Water and allow the plants to grow.

—Victoria. Leaf stalks very tall and large. Skin thick and red-stained. Pulp quite acid. Very productive and profitable.

Salsify or Oyster Plant

Sow in April, in drills 18 inches apart, in deeply dug and well manured ground. When plants are up a few inches, weed and thin them so as to stand 4 or 5 inches from each other. Store in cellars or pits, the same as carrots.

—Mammoth Sandwich Island. This variety is much more uniform in growth than the old standard 'Long White', and it is twice the size and weight. The roots are of superior quality and most delicate flavor, especially after being touched with frost.

Scorzonera or Black Salsify

Cultivate like salsify; it is also cooked in the same manner. It is not seen as often in the market as it ought to be; considered by many superior to salsify.

—Improved Giant. Excellent sort with fine, large, smooth roots.

Sorrel

Sorrel is cultivated for its leaves, which possess a very fine flavor. It is boiled and served like spinach, and also makes a delicious soup.

Sunflower

—Mammoth Russian. The best variety for the farmer, growing to double the size of the common, and the yield is twice as great. It is highly recommended for poultry.

Wide beds are out of date. Get everything into long rows, so that you can root out the weeds with a horse cultivator or with a hand wheel hoe.

Spinach

Sow in early spring, in drills 12 inches apart (10 to 12 pound to the acre) and every two weeks for a succession, and as it grows, thin out for use. For fall use, sow in August, and for winter crop in September. Cover that which is left out over winter with straw or leaves after the weather becomes quite cold. Keep clear of weeds.

—**Bloomsdale.** Curled, twisted and bloated to an unusual degree, giving to the leaves an elasticity especially fitting them for distant shipments, while at the same time giving large measuring quality. Especially recommended for fall sowing, for early spring use.

—**Improved Thick Leaved.** A variety which grows rapidly, forming a cluster of very large, slightly crumpled leaves of deep green color and good quality. The leaves are usually broad arrow-shaped but sometimes rounded. This is an extensively used medium early sort for the market and home garden.

—**Giant Fill-Basket.** This novelty in "greens" has been produced through the careful culture of an expert German grower, and the "Fill-Basket", in Germany, is regarded as the best spinach ever produced. The enormous plants grow twenty-four inches across on rich soil, twice as large as Victoria. Large quantity of bulky leaves in the center of the well-developed plants. The dark, glossy, green leaves have a strongly undulating surface and are notably thick in texture. In eating qualities the plant is very tender and well flavored; can be cut early.

—**Triumph.** A large growing variety of the best quality, that withstands hot weather longer than any other sort. By its use the spinach season may be extended a whole month. It is not only long standing, but is also superior in size and quality.

—**Victoria.** Heavy, broad, dark green leaves, slightly crumpled. A fine variety for spring sowing, being slow to run to seed.

—**New Zealand.** This sort is grown to take the place of the ordinary spinach during the hottest months of the year, or in dry, arid localities, where ordinary spinach does badly. The leaves are eaten boiled like those of other kinds. Sow New Zealand Spinach in March, in heat, and transplant about the end of May, setting the plants about 3 feet apart. The seed should be well soaked in hot water before sowing.

SWISS CHARD OR SUMMER SPINACH

No vegetable requires less care than this, and it is safe to say that none yields as constantly as this spinach, producing uninterruptedly from July until winter. If your garden space is limited, Swiss Chard must have a place, for in ground occupied, Swiss Chard produces more food for the table than almost any other vegetable. Also called Cut and Come Again Spinach. The leaves are used for greens the same as spinach or beet tops; they are equal in quality and easier to prepare than spinach, and far superior to beets. It can be used all summer when spinach is not available. Later the leaves grow very large, with broad, flat, pure white stems and mid-ribs which may be cooked like asparagus or made into very good pickles. Sow in rows 18 inches apart, and thin to 8 in.

—**Zurich.** Yellowish green, fine curled.

—**Giant Lucullus.** A moss curled, yellowish green sort with very large leaves.



Squash

Never sow the seed in the spring until lasting warm weather is an absolute certainty. A warm, mellow, well-manured soil suits them best. The seed is planted in hills about 4 ft. apart each way for the bush varieties and marrows, and 8 feet apart each way for the running varieties. Plant 12 to 15 seeds in each hill so as to offset the loss by insects and weakness. When all danger of such losses is past thin to three plants to the hill. Winter sorts may be planted with corn, using 4-5 seeds in every fourth or fifth hill. One ounce of seed will plant 50 hills of the early sorts or 30 of the later varieties; 5 to 6 pounds to the acre. **INSECTS:** Insect pests that attack the vines when small, such as the striped beetle, may be kept off by frequent dusting with **Slug Shot**; for plant lice good remedies are **Nikoteen** or kerosene emulsion.

EARLY BUSH VARIETIES

- Giant Summer Crookneck.** Without a doubt this is the most popular summer squash grown. The flesh is thick, yellow, and of splendid quality.
- Early Mammoth White Bush.** A superb sort for early use, and is considered the best of the scalloped varieties.
- Vegetable Marrow.** Flesh is very tender and marrowy, and may be cooked in same way as ordinary squash, or fried like egg plant.

RUNNING VARIETIES FOR AUTUMN AND WINTER CROPS

- Hubbard.** This is the most popular and reliable old-time winter squash. The skin is colored a dark green, with a fine-grained, dry, very rich bright orange flesh of fine flavor. Average weight 10 to 20 pounds. Hard shell; keeps well.
- Warted Hubbard.** Has been bred for large size, rough skin, and dark green color, qualities demanded by large growers; flesh fine-grained, rich, and dry.

Tobacco

When the plants are about six inches high transplant into rows, 4 or 5 feet apart each way, and cultivate thoroughly with plow and hoe.

- Connecticut Seed Leaf.** A hardy cigar variety, well adapted to growing in the middle and northern states.
- Havana.** Leaf is very thin and of fine texture. Much used for cigar wrappers.

Turnip

The value of turnips and ruta bagas for feeding stock in winter is not fully appreciated; they are much liked by all kinds of stock and serve to keep them in good condition. They should not be fed, however, in large quantities to milch cows, or the flavor of the milk will be disagreeably affected. For summer use sow early in the spring in light, rich or new soil; for fall or main crop sow from the middle of June to the first of August.

- Purple Top White Globe.** This excellent table variety is globular in shape, of good size and very attractive appearance. The roots are purple or dark red above ground, white below. The flesh is white, fine grained, and tender.
- Purple Top, Strap Leaved.** An early strap leaved sort extensively used for the table. The roots are flat, of medium size, dark red or purple above ground, white below. The flesh is white and tender.
- White Egg.** An early, oval or egg shaped variety, with smooth, clear white roots of medium size. The flesh is clear white, firm, fine grained and sweet

Tomato

The seed may be sown in hotbeds with good bottom heat in February or March; when the plants are 2 or 3 inches high, transplant into other frames 4 or 5 inches apart each way, or into boxes or single pots which are to remain in the frames. Set the plants out in open ground not earlier than the last week in May or the first week in June; being very tender, they will not bear the least frost. Choose a light, sandy, or gravelly loam, in a well-sheltered situation, and with a southern exposure if possible, as early fruit is desirable. In such a location the plants may be set about four feet apart each way, using a large shovelful of well-rotted manure in each hill: On rich soils but little, if any, manure is necessary.

Tomatoes can be kept for several weeks after frosty nights have come by packing the fruit in the cork dust in which the imported grapes are received.

INSECTS AND DISEASES:—Don't let the flea beetles ruin your tomato plants. They often appear in large numbers soon after the plants are in the field; spray with arsenate of lead and Bordeaux; the former will destroy and repel beetles and other chewing insects, while the latter will be effective against fungus enemies. A little collar of paper wrapped around each plant will protect it from damage by cutworms.

Varieties arranged in their order of maturing.

—**John Baer.** Produces an enormous crop of the most perfect, high crown, beautiful, large shipping tomatoes. Has a wonderful glistening scarlet color, mild, deliciously sweet flavor, and solid and meaty flesh. Ripens evenly right up to the stem. John Baer is not only the very earliest to ripen its first fruits, but it continues to furnish marketable fruits much longer than other very early varieties. We consider it a valuable sort for market gardeners' use.

—**Northern Adirondack Earliana.** Selected for earliness, large size, thick blocky shape, prolificness, smoothness and color. In selecting, all fruits not showing very solid meat and small seed cavities were rejected. Being grown in the far north, near the Canadian line, the short, cool seasons tend to breed in earliness and vigor.

—**Sparks' Earliana.** Our strain of this first early sort is earlier and decidedly superior to much that is sold as Sparks' Earliana, and the extreme earliness of its large, smooth fruits makes it a very profitable tomato for market gardeners, as well as desirable for the home garden. The flesh is solid, of good color, and of decided acid flavor.

—**Chalk's Early Jewel.** Within a week to ten days as early as Earliana, it is a heavier cropper, with fruit of larger size and sweeter flavor, produced continuously.

—**Early Detroit.** The largest and best in shape of the early purplish pink tomatoes. Vine vigorous and very productive. Fruit exceptionally uniform in size, globe shaped, heavy, firm, smooth, and well adapted for shipping.

—**Yellow Plum.** Fruits are yellow, plum-shaped, growing in clusters; excellent.

—**Golden Queen.** A handsome yellow tomato of large size, solid and smooth.

—**Beauty.** A standard second early purple variety. One of the handsomest; fine mild flavor; attains good size, has a long season of bearing, and yields heavily.

ASPARAGUS	Oz.	$\frac{1}{4}$ lb.	lb.	SAVOY CABBAGE	oz.	$\frac{1}{4}$ lb.	lb.
Bonvallet's Giant.....	\$0.10	\$0.25	\$0.75	Early Yellow Ulm.....	\$0.30	\$1.00	\$3.50
Columbian Mam. White.....	.10	.20	.60	Blumenthaler.....	.30	1.00	3.50
Conover's Colossal.....	.10	.20	.60	Des Vertus.....	.30	1.00	3.50
ROOTS	Doz.	100	1000	CAULIFLOWER	$\frac{1}{4}$ oz.	oz.	$\frac{1}{4}$ lb.
Bonvallet's Giant.....		\$1.00	\$7.50	Haage's Earliest Dwarf.....		
Columbian Mam. White.....		.85	6.50	Extra Early Dwarf Er-furt.....		\$1.00	\$3.00
Conover's Colossal.....		.75	5.00	Early Snowball.....		1.00	3.00
BEANS	lb.	10 lb.	100 lb.	Danish Perfection.....		1.00	10.00
Longfellow.....	\$0.35	\$3.00	\$	CARROTS	oz.	$\frac{1}{4}$ lb.	lb.
Stringless Green Pod.....	.35	3.00	Half Long Scarlet Nantes	\$0.20	\$0.60	\$2.00
Extra Early Refugee.....	.35	3.00	Select Chantenay.....	.20	.60	2.00
Late Refugee, or 1000 to 1.....	.35	3.00	Ox Heart or Guerande.....	.20	.60	2.00
Fordhook Bush Lima.....	.40	3.50	Select Orange Danvers.....	.20	.60	2.00
Broad Windsor.....	.40	3.50	Mastodon.....	.10	.30	1.00
Sure Crop Wax.....	.40	3.50	CELERIAC			
Wardwell's Early Kidney Wax.....	.40	3.50	Large Smooth Prague.....	.40	1.25	4.00
Davis Wax.....	.40	3.50	Delicatess.....			
Michigan White Wax.....	.40	3.50	CELERIAC			
Hodson Wax.....	.40	3.50	Golden Self Blanching75	2.50	9.00
Improved Golden Wax.....	.40	3.50	White Plume.....	.25	.75	2.50
Imported Giant Sword.....			Evan's Triumph.....	.25	.75	2.50
Kentucky Wonder or Old Homestead.....	.35	3.00	Winter Queen.....	.25	.75	2.50
Scarlet Runner.....	.35	3.00	Columbia.....	.60	2.00	7.00
Carpinteria Pole Lima.....	.35	3.00	CHERVIL			
Kentucky Wonder Wax.....	.35	3.00	Curled.....	.15	.50	1.50
BEETS	oz.	$\frac{1}{4}$ lb.	lb.	CHICORY			
Extra Early Egyptian Blood Turnip.....	\$0.15	\$0.50	\$1.75	Witloof.....	.20	.60	2.00
Crosby's Egyptian.....	.15	.50	1.75	CORN SALAD			
Detroit Dark Red Turnip.....	.20	.60	2.00	Broad Leaved.....	.10	.25	.75
Early Wonder.....	.20	.60	2.00	CRESS			
Half Long Blood.....	.15	.50	1.75	Curled or Pepper Grass.....	.10	.20	.60
Swiss Chard, or Summer Spinach, Zurich.....	.20	.60	2.00	CORN	lb.	10 lb.	100 lb.
Swiss Chard, Giant Lucculus.....	.20	.60	2.00	Peep O'Day.....	\$0.35		
SUGAR BEETS				Golden Bantam.....	.40		
Vilmorin's Improved.....	.25	.75		Mammoth White Cory.....	.35		
Klein Wanzleben.....	.25	.75		Country Gentleman.....	.35		
Giant Feeding Sugar or Half Sugar Mangel.....	.35	1.25		Stowell's Evergreen.....	.35		
MANGEL WURZEL				Avon Evergreen.....	.35		
Mammoth Long Red.....	.30	.90		Black Mexican.....	.35		
Golden Tankard.....	.30	.90		CUCUMBERS	oz.	$\frac{1}{4}$ lb.	lb.
Danish Sludstrup.....	.30	1.00		Chicago Pickling.....	\$0.10	\$0.25	\$0.75
BRUSSEL SPROUTS				Jersey Pickling.....	.10	.25	.75
Amager Market.....	.25	.75	2.50	Early White Spine.....	.10	.25	.75
CABBAGE				Evergreen White Spine.....	.10	.25	.75
Early Jersey Wakefield35	1.25	4.00	Early Fortune.....	.10	.30	1.00
Copenhagen Market.....	.50	1.75	6.00	Davis Perfect.....	.10	.30	.90
Early Summer.....	.35	1.25	4.00	Nichol's Medium Green.....	.10	.30	.90
Succession.....	.35	1.25	4.00	Improved Long Green.....	.10	.30	.90
Hollander-Select.....	.50	1.85	7.00	Giant Pera.....	.15	.35	1.25
Flat Dutch.....	.35	1.25	4.00	Japanese Climbing.....	.15	.35	1.25
Chinese.....	.40	1.50	5.00	EGG PLANT			
RED CABBAGE	oz.	$\frac{1}{4}$ lb.	lb.	Improved Large Purple.....	.35	1.25	4.00
Dallwig's Early Dark Red.....		\$1.50	\$5.50	ENDIVE			
Danish Stonehead.....	.50	1.75	6.00	Dallwig's Yellow Curled.....	.20	.60	2.00
Large Red Hollander.....			Dallwig's Green Curled.....	.20	.60	2.00
				Yellow Broad Leaved.....	.20	.60	2.00
				Green Broad Leaved.....	.20	.60	2.00
GARLIC				HORSE RADISH			
Bavarian.....				Bohemian.....	100	1000	
					\$0.75	\$6.00	

HERBS		oz.	1/4 lb.	lb.	MUSTARD		oz.	1/4 lb.	lb.
Anise.		\$0.10	\$0.30	Giant Southern	Curled.	\$0.10	\$0.20	\$0.60
Asperula Odorata, pkt.	10c				MUSHROOM SPAWN	Brick	10 br.	25 br.	
Pasil, Sweet.		.20	.50	Pure Culture.		\$0.18	\$1.60	\$3.50
Borage.		.15	.40	OKRA	oz.	1/4 lb.	lb.	
Caraway.					White Velvet.		\$0.10	\$0.20	\$0.60
Chamomile, pkt. 10c					ONION				
Chervil.		.15	.50	Southport Red Globe.		.40	1.50	5.00
Coriander.		.10	.35	Michigan Yellow Globe.		.40	1.40	4.75
Dandelion, Broad Leaved		.40			Southport Yellow Globe.		.40	1.40	4.75
Dill.		.15	.50	1.50	Mammoth Yellow Prize-				
Fennel.		.10	.30	taker.		.40	1.40	4.75
Lavender.		.35			Ailsa Craig				
Marjoram, Sweet.		.35	1.00	3.50	White Portugal or Ameri-				
Peppermint, pkt. 10c					can SilverSkin.		.40	1.50	5.00
Pimpinella.		.15	.50	Southport White Globe.		.45	1.50	5.50
Poppy.		.10			White Queen.				
Rosemary.		.50			White Bartetta.		.40	1.50	5.00
Saffron.					White Bunching.				
Sage.					White Welch.				
Savory, Summer.		.30	.90	ONION SETS				
Sorrel.		.15	.50	1.50	Write for Prices.				
Spiriment, pkt. 10c					PARSLEY				
Taragon, pkt. 10c					Champion Moss Curled.		.10	.30	.90
Thyme.		.50	1.50	Turnip Rooted, Early				
Wormwood.		.35	.75	Thick.		.10	.30	1.00
KALE					PARSNIP				
Dallwig's Dwarf Green					Intermediate.		.15	.50	1.75
Curled.		.20	.60	2.00	PEANUTS				
KOHLRABI					Mammoth Virginia.		.10	.30	
Dallwig's Star of the					PEPPER				
Market.					Long Red Cayenne.		.45	1.50	5.00
Dallwig's Star of the					Large Bell, or Bull Nose.		.50	1.85	7.00
Market, Purple.					Giant Crimson.		.60	2.00	7.50
Early White Vienna.		.30	.85	3.00	Pimiento.		.50	1.85	7.00
Early Purple Vienna.		.30	.85	3.00	PUMPKIN				
Large Late Green.		.20	.60	2.00	Sugar Pie.		.10	.25	.75
Large Late Purple.					Connecticut Field.		.05	.15	.50
LEEK					PEAS	lb.	10 lbs.	100 lbs.	
Giant Carentan.		.20	.60	2.00	Extra Early Market.		\$0.25	\$2.25	\$20.00
LETTUCE					Alaska.		.25	2.25	20.00
Black Seeded Simpson-					Little Marvel.		.25	2.25	20.00
Select.		.10	.30	.90	Pioneer.		.25	2.25	20.00
Grand Rapids-Select.		.15	.40	1.25	Laxtonian.		.25	2.25	20.00
Earliest Cutting.					Gradus.		.25	2.25	20.00
May King, Select.		.15	.40	1.25	Thomas Laxton.		.25	2.25	20.00
Stubborn Headed Yellow					Improved Telephone, or				
Stubborn Headed Brown		.20	.60	2.00	Alderman.		.25	2.25	20.00
German Incomparable.					Melting Sugar.		.30	2.50	22.00
Mammoth Black Seeded					Imported Early Giant				
Butter.		.10	.30	1.00	Sword.				
Big Boston, Select.		.15	.40	1.25	Fuerst Bismarck.				
All Seasons.		.15	.40	1.25	POTATOES				
Golden Spotted Trout.		.20	.60	2.00	Write for Prices.				
Express Cos.		.15	.40	1.25	RADISH	oz.	1/4 lb.	lb.	
MUSK MELON					Early Scarlet Globe, Se-				
Rocky Ford.		\$0.10	\$0.30	\$0.80	lect Stock.		\$0.15	\$0.50	\$1.75
Extra Early Hackensack		.10	.30	.80	Early Scarlet Turnip,				
Osage.		.10	.30	.90	White Tipped.		.15	.45	1.50
Tip Top.		.10	.30	.90	French Breakfast.		.15	.45	1.50
Milwaukee Market.		.20	.60	2.00	Dallwig's 20 Day.				
Irondquoit		.20	.60	2.00	Crimson Giant.		.15	.45	1.50
WATERMELON					Long Scarlet, Short Top.		.15	.45	1.50
Harris' Earliest.		.10	.25	.75	Earliest White Turnip.		.15	.45	1.50
Sweet Heart.		.10	.25	.75	Icicle.		.15	.45	1.50
Preserving Citron.		.10	.25	.75	Delicatess.		.15	.45	1.50

RADISH—Continued	oz.	1/4 lb.	lb.
Golden Dresden.....	\$	\$	\$
Dallwig's Oval Shaped, Golden Yellow.....			
White Strassburg.....	15	.50	1.50
White Munich.....			
White Munich, Reselected.....			
Dallwig's Oval Shaped, Gray-Black, Summer, No. 1.....			
Dallwig's Oval Shaped, Gray Summer, No. 2.....			
Long Black Spanish.....	15	.35	1.25
Half Long Black Spanish.....	15	.35	1.25
Round Black Spanish.....	15	.35	1.25
Long White Winter.....	15	.35	1.25
Scarlet China.....	15	.35	1.25
RUTABAGA			
Improved Purple Top....	.25	.75	2.50
RHUBARB			
Victoria.....	15	.50	1.25
SALSIFY			
Mammoth Sandwich Is- land.....	15	.50	1.75
SCORZONERA OR BLACK SALSIFY			
Improved Giant.....	.25	.75	
SUNFLOWER			
Mammoth Russian.....			.15
SPINACH			
(Quoted Subject to Ar- rival.)			
Improved Thick Leaved.....			
Triumph.....			
Victoria.....			
Giant Thick Leaved "Fill- Basket".....			

	oz.	1/4 lb.	lb.
Bloomdale.....			
New Zealand.....		\$0.10	.35 1.25
Swiss Chard, Zurich.....		.20	.60 2.00
Swiss Chard, Luculus.....		.20	.60 2.00
SQUASH			
Early Mammoth White Bush.....		.10	.30 1.00
Giant Summer Crook- neck.....		.10	.30 1.00
Hubbard.....		.15	.40 1.25
Warted Hubbard.....		.15	.40 1.50
Vegetable Marrow.....		.15	.40 1.25
TOMATO			
John Baer.....		.50	1.50 5.00
Northern Adirondack Earliana.....		.50	1.50 5.00
Sparks' Earliana.....		.30	1.00 3.50
Bonny Best.....		.30	1.00 3.50
Chalk's Early Jewel.....		.30	1.00 3.50
Early Detroit.....		.30	1.00 3.50
Beauty.....		.30	1.00 3.50
Cream City.....		.30	1.00 3.50
Dwarf Champion.....		.30	1.00 3.50
Golden Queen.....		.30	1.00 3.50
Matchless.....		.30	1.00 3.50
Ponderosa.....		.45	1.50 5.00
Yellow Plum.....		.30	1.00 3.50
Husk Tomato, or Ground Cherry, Yellow.....		.30	1.00 3.50
TURNIP			
Purple Top White Globe.....	.10	.35	1.25
Purple Top Strap Leaved.....	.10	.35	1.25
White Egg.....	.10	.35	1.25
TOBACCO			
Connecticut Seed Leaf ..	.25	.80	2.75
Havana.....	.30	.90	3.00

Continued from page 27

TOMATO

—**Dwarf Champion.** This is sometimes called the "Tree Tomato." It is a second early purplish pink variety, especially desirable where garden space is limited. The vines are about two feet high, vigorous, upright and compact. The fruits are medium sized, exceptionally smooth and of very good quality. Our stock is a very superior strain with more even, smoother fruit than the original.

—**Cream City.** Smooth, always round, and of good size. The color is purplish crimson; flesh is very thick, firm and solid, with few seeds. Good shipper, does not crack or rot.

—**Matchless.** A strong, vigorous grower. The fruits, of a rich cardinal red, are remarkably solid and smooth, free from core, and uniformly of the finest flavor. The tomatoes are always of the largest size, produced abundantly throughout the season.

—**Ponderosa.** This is the largest fruited tomato and is fine for slicing. The vine is of strong growth; fruits oblong in form, deep through, and generally ridged or ribbed; deep purple in color. They are solidly fleshy with small seed cells; of fine flavor. In good soil, fruits frequently attain a weight of one pound.

—**Yellow Husk or Ground Cherry.** Very sweet, mild flavor; used for preserves. Vines low and spreading. Fruits small, about one-half inch in diameter, enclosed in a loose husk. We offer the true Yellow Ground Cherry, not the purple fruited sort which is scarcely edible.

Seed Corn

The seed corn we offer is grown especially for that purpose, is carefully selected, cured and shelled.

—**Wisconsin No. 8.** The commanding points of excellence are earliness, productiveness and adaptability to a great variety of soils and climates. The ears are of handsome appearance, bearing 16 to 20 rows of bright, rich yellow, smooth, wedge-shaped kernels, packed closely on the cob from but to tip. Ears average 7 to 8 inches in length, and are borne usually two on a stalk.

—**Wisconsin No. 12, or Golden Glow.** Especially suited to the central and southern sections of the state; golden yellow, 7 to 8 inches long, symmetrical.

—**Wisconsin No. 7, or Silver King.** Pure white dent with white cob; kernel broad and deep; ear cylindrical, 7 to 9 inches long, well filled; stalk heavy and leafy.

—**Sanford White Flint.** Ears are of unusual length, handsome shape, and flinty white color; of sturdy, vigorous growth.

—**Longfellow Yellow Flint.** A very early, productive, and desirable variety.

—**Red Cob Ensilage.** Sweet, tender and juicy; has short joints, abundance of leaves, and grows to a good height; adapted to all sections of the country.

Clover

—**Medium Red.** The common clover in general cultivation; is the best for hay.

—**Alsike or Swedish.** Hardy, resists extremes of drought and wet, yields large crops of superior pasturage, and much liked by cattle; sow 6 pounds per acre.

—**Alfalfa or Lucerne.** Under ordinary conditions yields three to four cuttings a year. The hay has a feeding value almost equal to grain, and while producing is at same time an actual benefit to the soil on account of its nitrogen gathering bacteria on the roots. Sow 20 pounds to the acre.

—**White.** Low; one of the best for permanent pasturage; much used for lawns.

Grass Seeds

—**Timothy.** Makes the best hay for horses of the entire list; 15 pounds per acre.

—**Kentucky Blue.** Valuable pasture grass and for lawns when mixed with other grasses. Our seed contains none of the cheaper Canada Blue Grass, is almost free from foreign matter, and shows a very high percentage of germination.

—**Red Top.** One of the most generally useful grasses and particularly valuable on low, moist lands. We offer recleaned, solid seed only.

—**Perennial Rye.** Nutritious, and valuable both for pastures and meadows.

—**German Millet.** Height 2 to 3 feet; succulent stem; leaves broad and numerous, grows rapidly and matures early. Can be planted as late as August.

PRICES of Farm Seeds are subject to constant market changes. We therefore refrain from pricing them here, and suggest that you write for quotations.

We give special attention to the quality of our Farm Seeds, and handle only the best grades, carefully selected and recleaned, as free from weeds and impurities as it is possible to get them. We believe the best proves in the end to be the cheapest; for this reason we handle the **extra fancy stock only**.



Spray Pumps

The matter of spraying is each year becoming of greater importance. It is no longer an open question whether spraying is profitable, but on the contrary, the overwhelming evidence of the last few years proves beyond doubt that planters cannot afford to neglect this method of protecting their crops and trees.

We have compiled a booklet on "Spraying and Spray Pumps", which tells when and how to spray and what material to use against the various insect pests and fungus diseases. Copies may be had without charge.

For successful spraying a first class equipment is necessary. In the machines offered on this page, every known method and every known improvement have been combined to make them the best of their kinds. Their efficiency and durability are the result of mechanical perfection, not accident.

AUTO-SPRAY NO. 1. Consists of a solution tank holding about four gallons, made of galvanized steel or heavy sheet brass. A brass air pump is located inside the solution tank, protected from injury, and is provided with cam locking device which closes the filler opening air tight with a half turn of the wrist. To operate remove pump with a half turn, fill tank two-thirds full of solution, replace pump and with a few strokes compress air on solution; then direct spray. Fitted with clog proof nozzle and automatic shut-off.

—1B. Brass Tank, 9 00	—1D. Galvanized Tank, 6.00
—Extension Pipe. Brass, 2 ft., .60	—Two-Row Attachment. Brass. 1.50
—Brass Elbow. For reaching under side leaves or spraying at an angle. .30	

PERFECTION. Capacity four gallons; built of galvanized steel or brass. Will handle whitewash, Bordeaux, etc. perfectly. Pump is $1\frac{1}{2}$ inch seamless brass tubing. Top is fastened after the style of the best makes of fire extinguishers.

—Brass. 9 00	—Galvanized. 6.00	—Brass Extension. 60c.
EASY.	Works on same principle as Perfection: has same shut-off nozzle; 1 gal.	
—Brass. 3.25		—Galvanized. 2.25

IDEAL. Light, compact, and easy to operate. Tank holds 15 gallons, and is mounted so that the liquid will not slop or spill, and in a way that makes it easy to handle. The pump spreads across the top of the tank and is held firmly in place by a thumb nut. The valves are bronze balls, and are removable. A mechanical agitator keeps the liquid well stirred. Has the following equipment; 10 feet $\frac{1}{2}$ inch 6-ply Pressure Hose; 8 ft. Pipe Extension; 1 Brass Shut-off Cock; 1 Ideal Nozzle. Shipping weight, crated, 75 pounds. 20.00
With air pressure tank. 27.50

AUTO-SPRAY NO. 37. Operates on both strokes of the plunger and throws a continuous and fine spray. Brass ball valve removable by simply unscrewing the cap. Syphon tube can be withdrawn for cleaning. Filler cap is easy to turn being reinforced with thumb levers. Two spray caps, one straight, the other for spraying at an angle, upward or downward. May be operated at any angle and will not tip over when filling.

—37 B. 1 quart, galvanized reservoir.	.90
—37 C. 1 quart, brass reservoir.	1.25
—37 E. 2 quart, brass reservoir.	1.65

MISTY. Made of heavy tin; lock seamed can; holds one quart. .50

MIDGET. A small sprayer, holds about one pint; made of heavy tin. .35